



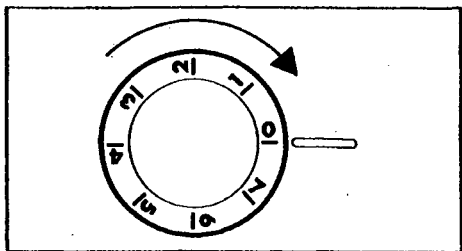
# Build-In Refrigerator

## Operating Instructions

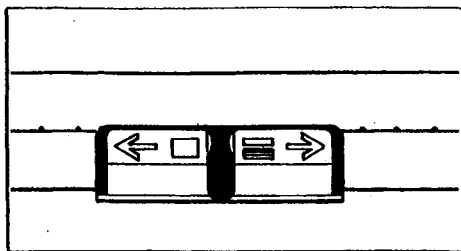


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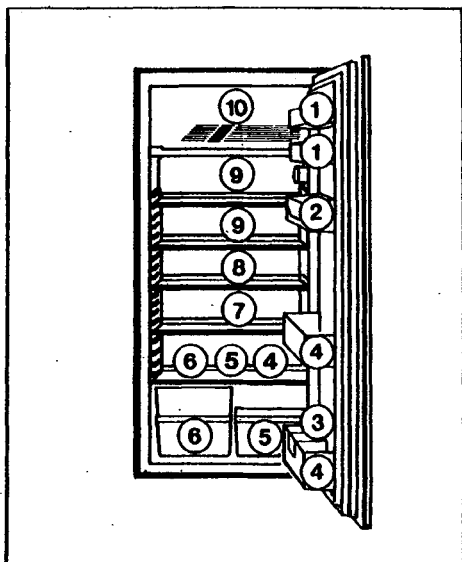
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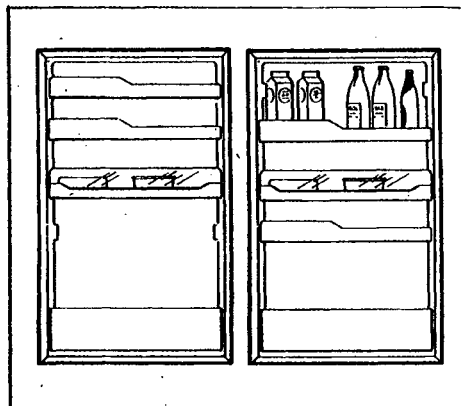
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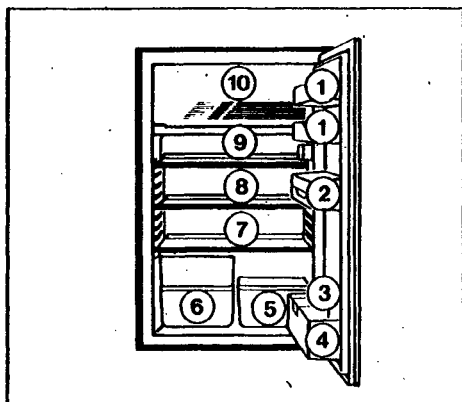
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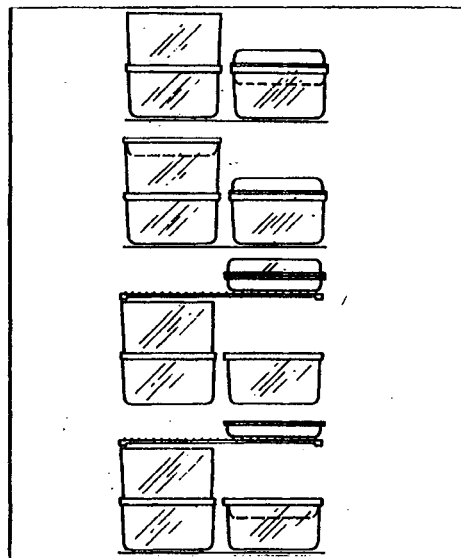
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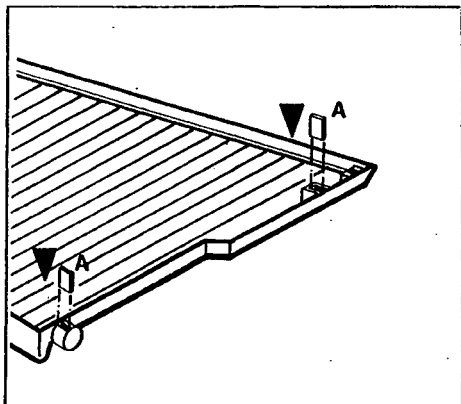
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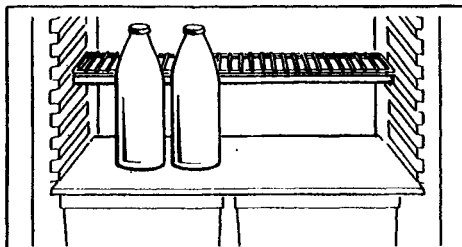
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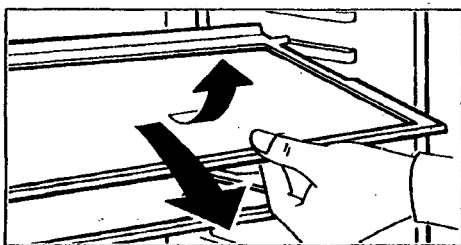
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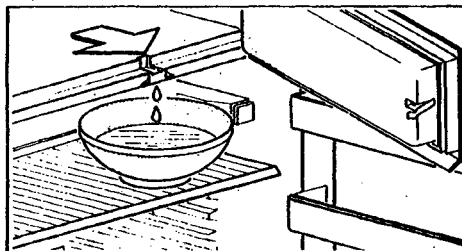
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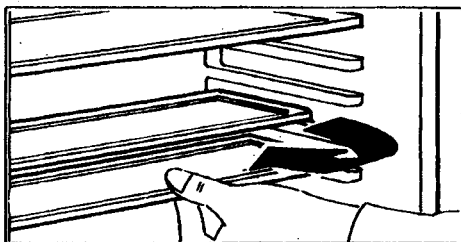
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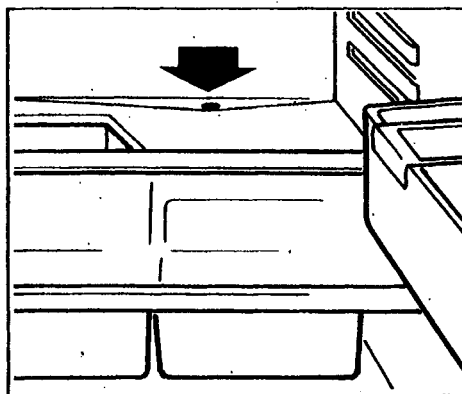
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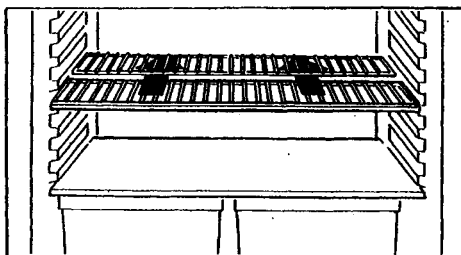
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11



9a

## IMPORTANT!

If the refrigerator you have purchased is replacing an older model still fitted with a snap catch or lock, you should render this lock unserviceable before throwing the appliance away or putting it out for environment-friendly refuse collection.

In this way you can prevent children locking themselves in when playing and thus endangering their lives.

Please make sure that the pipelines of your refrigerator are not damaged before collection for environment-friendly disposal.

## Appliance Packaging Information

All used materials are environmentally compatible. They can be safely disposed of or burnt in a refuse incinerator!

Regarding the materials: the plastics can also be recycled and are marked as follows:

>PE< for polyethylene e.g. as used in the outer wrapping and bags inside

>PS< for polystyrene foam e.g. as used in the packing; this material is basically CFC-free

The cardboard parts are made of waste paper and should be put back into the waste paper collection system.

## General instructions

You have just purchased a home refrigerator which has been produced according to the standards applicable to these appliances.

During manufacture, the necessary measures have been taken as required by the Appliance Safety Act (GSG), the Accident Prevention Regulations for Refrigerating Installations (VBG 20), and the Specifications of the Institute of German Electrical Engineers (VDE).

The refrigeration circuit has been checked for leakage.

CE This appliance complies with the following EC Directives:

– 73/23/EEC of 19. 02. 1973 – Low-Voltage Directive

– 89/336/EEC of 03. 05. 1989 (including Amendment Directive 92/31/EEC) – EMC (Electromagnetic Compatibility) Directive.

Before starting up, we recommend you to read the following Operating Instructions, since only by doing so can you benefit from all the advantages offered by your refrigerator.

These Operating Instructions are intended for several technically comparable models with different equipment. Please only follow the instructions corresponding to your appliance version.

Please unfold the illustration pages on the cover to enable you to compare the text and pictures alongside.

## Removing the adhesive tapes and safety packing

To ensure safety during transport, the door is secured on the housing with adhesive tapes. Depending on model, plastic safety packing or a polystyrene foam insert is interposed between the appliance door and housing under the adhesive tape to ensure safety during transport.

You should remove this transport safety packing. Wipe off any possible adhesive tape residues with a petroleum-based cleanser or similar solvent.

## Commercial use

Should you use your home refrigerator commercially or for purposes other than refrigeration of food and drinks, you must observe the legal requirements applicable to your area.

## Choice of position

The refrigerating unit needs a good supply of air and proper ventilation in order to function properly. Please make sure that the air-vents in the plinth underneath the kitchen cabinet and the air-shafts behind it are not covered over or blocked.

Ambient temperature has an effect on the power consumption of the unit. The appliance should therefore:

- not stand in the direct sunshine, or close to a radiator or cooker
- stand in a position where the ambient temperature corresponds with the climate category for which the appliance is designed.

You will find data on this on the rating plate, which is in the interior of the appliance on the left hand side. It will consist of one of the following:

<b>Climate category</b>	<b>Ambient temperature from ... to ...</b>
SN	+10 to +32 °C
N	+16 to +32 °C
ST	+18 to +38 °C
T	+18 to +43 °C.

## Installation

See enclosed installation instructions.

## Cleaning before using for the first time

Like all new appliances, your refrigerator will smell "new". For this reason, the interior of the refrigerator and all accessories should be cleaned before use (see also "Cleaning and care").

## Electrical connection

### WARNING - THIS APPLIANCE MUST BE EARTHED

Please ensure that the voltage and current indicated on the rating plate agree with the voltage of your electricity supply.

220/240 volts (i. e. 220/240 V AC).

If your appliance has been equipped with a mains lead with a moulded-on type plug, you must comply with the following regulations: The plug moulded on to the cord incorporates a fuse. For replacement, use a 13 amp BS 1362 fuse. Only ASTA approved or certified fuses should be used. The fuse cover/ carrier must be replaced in the event of changing the fuse. The plug must not be used if the fuse cover/ carrier is lost. A replacement cover/carrier must be obtained from an electrical goods retailer. If the socket outlets in your home are not suitable for the plug fitted to the appliance, then the plug must be cut off and an appropriate one fitted. When fitting the plug please note the following points:

### Important

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	Earth
Blue	Neutral
Brown	Live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

1. The wire which is coloured green and yellow must be connected to the earth terminal in your plug, which is marked with the letter E or by the earth symbol  $\downarrow$  or coloured green, or green and yellow.
2. The wire which is coloured brown must be connected to the live terminal which is marked with the letter L or coloured red.

3. The wire which is coloured blue must be connected to the neutral terminal which is marked with the letter N or coloured black.

When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug.

**Warning!** A cut-off plug inserted into a 13 amp socket is a serious safety (shock) hazard. Ensure that the cut-off plug is disposed of safely.

Voltage 220/240 V AC

Fuse rating 13 amps

See rating plate for further information.

The rating plate is inside, on the left.

## Starting up and temperature regulation

### Fig. 1

The knob for temperature selection is located in the refrigerator compartment.

**Setting "0" means: Off.**

**Rotation in direction "1":** Lighting on, refrigerating unit on, the latter then operating automatically.

**Setting "1" means:**

highest refrigerating temperature, warmest setting.

**Setting "7" means:**

lowest refrigerating temperature, coldest setting.

a) During normal refrigeration without the freezer compartment being used, you are recommended to use setting "1", "2", or "3". If you want a lower temperature, choose setting "4" or "5".

b) If you are storing frozen food or freezing fresh food yourself, you should select setting "4" to "7".

**Example:** At a low ambient temperature of around 16 °C, choose setting "6" or "7".

At a high ambient temperature of around 25 °C and higher, choose setting "4" or "5".

After making these settings, you can rest assured that your fresh food will be reliably frozen without it being too cold in the refrigerator compartment.

The ambient temperature, loading, and frequent door opening affect the internal temperature. When the setting is changed, the refrigerating unit does not start immediately if defrosting is then in progress.

### Important note

High ambient temperature and too cold setting of the temperature regulator may lead to continuous

operation of the refrigerating unit. Reset the temperature regulator to a warmer setting so that the refrigerating unit is regulated and the defrosting cycle of the refrigerator compartment evaporator automatically introduced.

## Correct storage

Figs. 2 and 3

- ① = Eggs, preserves
- ② = Butter, cheese
- ③ = Tubes
- ④ = Drinks
- ⑤ = Fruit
- ⑥ = Vegetables
- ⑦ = Meat, salami, cooked meats
- ⑧ = Dairy produce, margarine, preserves, marmelade
- ⑨ = Ready meals, baked goods, preserves
- ⑩ = Frozen food storage/freezing fresh food, ice-making

The **\*\*\*** mark tells you that frozen food can be stored in this compartment.

The storage time depends on the type of food concerned (see manufacturer's instructions).

Smaller quantities of fresh food can also be frozen. See the section covering "Freezing fresh food and storing in deep freeze".

For safety reasons (such as the risk of an explosion!) containers containing inflammable gases, e.g. aerosol cans or cigarette lighter refills, must never be placed in fridge-freezers.

## Low-temperature lock

Fig. 4

On some larger models, the main refrigerator compartment can be subdivided by a low-temperature lock into a normal refrigerator compartment and cellar-temperature refrigerator compartment.

Slide to the right:

Ventilation slot closed, highest temperature, warmest setting in the cellar-temperature refrigerator compartment below.

Slide to the left:

Ventilation slot opened, lowest temperature, coldest setting in the cellar-temperature refrigerator compartment below. The temperature corresponds to the normal refrigerator compartment.

### Important:

The cellar-temperature refrigerator compartment can be used to store easily perishable food.

## Variable inner door

Fig. 5

Depending on the type of food stored, the door racks can be placed in other holders.

## VARIO tray set

Fig. 6

Depending on model and features, your refrigerator is equipped with different trays allowing versatile combination. The half-trays can be individually or vertically stacked or used as a closed box. Smaller trays can be inserted in larger ones above and thus allow refrigerated food separation depending on type and size.

## Height-adjustable storage shelves/racks

The shelves are made of glass or plastic, or take the form of wire trays, according to the model and feature you have ordered.

### Fixing tongues for plastic shelves

Fig. 7

Before you adjust these shelves to the correct height you should insert the clamping lugs (A) provided in the bag in the 4 appropriate pockets on the underside of the storage rack.

The clamping lugs ensure that the storage racks are snugly and safely supported.

### Adjusting the storage shelves

Fig. 8a

One storage rack must be placed in the lowest guides above the fruit and vegetables trays.

To ensure individual space utilization, the other stable storage shelves or racks are to be arranged repeatedly depending on refrigerated food height.

For this purpose, pull the storage shelf/rack slightly forward until it can be swivelled downwards or upwards and removed. To insert the shelf/rack at a different level, please proceed in the reverse sequence.

### Adjusting the VARIO glass shelves or storage racks

Figs. 8b and 9a/b

If, for instance, you wish to store bottles, cans, or jars in the upright position, please move the front

half of the VARIO glass shelf (if fitted) to a different level (Fig. 8b), or in the case of wire-tray shelves slide the front half in under the rear half. You will thus gain the necessary space to store tall items on the shelf below (Figs. 9a/b).

The storage racks can be arranged obliquely to accommodate opened bottles.

Make sure that the brackets on the storage racks point upwards so that the refrigerated food does not rest against the rear of the refrigerating space – the integrated evaporator.

## Freezing fresh food and storing in deep freeze

Before the freezer compartment is loaded with already frozen food (deep-frozen food) for the first time, the optimum storage temperature of  $-18^{\circ}\text{C}$  must have been attained.

You can use the freezer compartment for freezing of fresh food yourself. Please observe the following instructions to be sure of obtaining the best results.

Do not freeze too large a quantity at any one time (max. 2 kg per 24 h). The quality of the food is best preserved when it is frozen right through to the core as quickly as possible.

Packed food to be frozen should be placed on the floor of the freezer compartment directly on the refrigerating unit.

**Take special care not to mix already frozen foods with those not yet frozen (minimum distance 4 cm)!**

**Tightly close the freezer compartment door.**

## A few useful hints before you start freezing

- Foodstuffs (with the exception of meat – see below) must be fresh, mature, and of superior quality. Only thus will you obtain really high-quality frozen food.
- Fruit and vegetables should be frozen as soon as possible after harvesting. Only thus will the nutrients, structure, consistency, colour, and flavour be retained.
- Meat/game must be hung sufficiently long before freezing.
- Always freeze foodstuffs cold or cooled.
- Foodstuffs that have been defrosted or are starting to defrost should be immediately consumed, i. e. **not** refrozen, unless you intend to process

the raw, defrosted food to make another dish. When cooked, defrosted food can be refrozen.

- When frozen food is stored, the manufacturer's storage time instructions must be followed.
- Do not leave the doors of the freezer compartment and refrigerator open unnecessarily long.

## Avoid the following when storing and handling frozen food

With the exception of spirits and drinks containing a higher percentage of alcohol, beverages in glass bottles, particularly soft drinks containing carbon dioxide, juices, beer, wine, etc., should not be stored in the freezer. When the contents freeze, the glass bottles will crack or even burst.

Never handle deep-frozen food with wet hands. Your hands could easily become frozen to the food.

## Icemaking

You can use the ice-tray to make ice-cubes in the freezer compartment.

Fill the ice-tray  $\frac{3}{4}$  full with cold water, place it in the freezer compartment, and allow it to freeze.

Never loosen the frozen-on ice-tray with sharp or pointed objects.

The ice-cubes can be easily loosened by twisting the ice-tray or by holding it briefly under running water.

## Defrosting

### Fig. 10

The evaporator on the rear wall of the refrigerator compartment is defrosted fully automatically. The water automatically evaporates. Frost forming in the freezer compartment can be removed from time to time with a plastic scraper (never with a knife or similar sharp and pointed objects).

The freezer compartment need not be defrosted very frequently. For this purpose, the appliance should be unplugged or otherwise disconnected from the mains supply (by removing the fuse) and the door left ajar.

During defrosting, wrap the frozen food in several layers of newspaper and store in a cool place.

Never use any electric or warming appliances or any other mechanical or artificial aids to accelerate the defrosting process except for those recommended in these operating instructions.

Before defrosting starts, pull the upper storage rack slightly forwards and place a bowl underneath to collect the thaw water (Fig. 10).

When the layer of frost has melted, wipe the surfaces well dry.

## Cleaning and care

**Fig. 11**

During cleaning, a refrigerator must basically not be connected to the mains supply (pull out the mains plug or remove the fuse).

For safety reasons, this appliance must never be cleaned with steam-cleaning equipment. Moisture could find its way into the electronic components, and steam could cause damage to the plastic parts.

Make sure that the drain opening of the drip gutter is always free. If it becomes choked, the thaw water cannot drain and freely evaporate and will run down on to the lower storage rack or under the fruit and vegetable tray. If the water drain opening becomes choked, it should be cleaned with the aid of a wire (Fig. 11).

Some organic solvents as well as essential oils (e. g. juice from lemon and orange peel, butyric acid) attack the plastic parts. Do not forget that, even in the refrigerator, food stored too long may spoil. To prevent any odours from forming, the contents should therefore be checked from time to time (including accessories) and thoroughly cleaned with lukewarm water to which a mild, non-abrasive cleaning agent containing no acetic acid can be added. Finally, wash with clean water and wipe dry. After cleaning of the refrigerator compartment, promptly reconnect the appliance to the power supply (see section on Starting up).

## When not in use

If your refrigerator is to remain unused for any length of time, its knob for temperature selection must be turned to position "0" and the appliance must be disconnected (unplugged) from the electricity supply. It should then be cleaned thoroughly and the appliance door left open to prevent any odours from forming.

## Faults and servicing

In order to keep your appliance in perfectly safe condition, you should arrange for repairs, par-

ticularly to the "live" parts, to be carried out only by qualified electricians.

In the event of a break-down you should therefore contact your electrical dealer or our Customer Service Centre.

Before calling the Service Centre, please check whether there is power in the mains socket (e. g. by plugging a lamp in). Your local electrician will repair any defects in the mains supply.

If the defect lies in the appliance, please inform the nearest Service Centre. In order to avoid unnecessary travel or expense, please state:

- Model description
- E-number
- F-number of your appliance.

You will find these data on the rating plate on the left inside your appliance. We recommend that you enter them here:

- Model description .....
- E-number .....
- F-number .....

**Please note: We have to make a charge if our Customer Service technician is called in for no adequate reason, even if the guarantee has not yet expired.**

## Minor repairs you can carry out yourself

### - Interior lighting:

If the bulb is defective, you can easily change this yourself. To do this, unplug the appliance (or otherwise disconnect it, e. g. by removing the fuse). The bulb can be reached from the rear of the cover. Use only a 15 W spare bulb.

### - Spare parts:

Spare parts can be ordered from the service centre. You can fit them yourself without any special skill or training.

For example

- Butter and cheese compartment
- Door racks and bottle compartment
- Egg holders
- Fruit and vegetable trays
- Storage racks

- Water on the storage rack or under the fruit and vegetable trays = clean thaw water drain opening (Fig. 11).

## Hints on correct use

Store your food, depending on type and sensitivity, in the appropriate refrigerating zones. This will enable you to achieve an optimum storage duration (see "Correct storage"). Ensure good packaging or covering of the food to be stored in your refrigerator. This ensures that flavour, colour, moisture, and freshness are retained.

Clean the refrigerator space regularly. This ensures that your food is hygienically stored and that unwanted odours are avoided.

Never place hot food in your refrigerator for cooling.

## Hints on energy-saving

Do not install your refrigerator next to a radiator or oven. Through high ambient temperature, the temperature regulator switches on the refrigerating unit more frequently and for longer.

Ensure good ventilation of your refrigerator. Never obstruct the ventilation slots.

Do not place any hot food in the appliance – first allow the food to cool to room temperature.

Do not open the doors unnecessarily and close it again as quickly as possible.



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